

Claims

1. A composition comprising:
  - a) From 20 w/w% to 70 w/w% cereal proteins,
  - b) From 25 w/w% to 70 w/w% maltodextrin,
  - c) From 1 w/w% to 20 w/w% amino acids, and
  - d) From 0 w/w% to 20 w/w% minerals.
2. A composition according to claim 1 characterised in that it further is comprising from 1 to 45% w/w fat.
3. A composition according to claim 1 or 2 characterised in that cereal proteins are wheat proteins, preferably hydrolysed wheat gluten.
4. A composition according to anyone of claims 1 to 3 characterised in that maltodextrin has a DE of 3 to 10, preferably DE of 5.
5. A composition according to anyone of claims 1 to 4 characterised in that amino acids are lysine, threonine, tryptophane, or mixtures thereof.
6. A composition according to anyone of claims 1 to 5 characterised in that is comprising:
  - a) From 20 w/w% to 50 w/w% wheat gluten,
  - b) From 30 w/w% to 70 w/w% maltodextrin,
  - c) From 1w/w% to 5 w/w% lysine,
  - d) From 0.3 w/w% to 5 w/w% threonine,
  - e) From 0.05 w/w% to 2 w/w% thryptophane,
  - f) From 0 w/w% to 5% w/w% calcium-based salts,
  - g) From 0 w/w% to 10 w/w% phosphate-based salts,
  - h) From 0 w/w% to 45 w/w% fat, and
  - i) From 0 w/w% to 5 w/w% sodium chloride.

7. A composition according to anyone of claims 1 to 6 characterised in that it is comprising:
  - a) From 35 w/w% to 45 w/w% wheat gluten,
  - b) From 45 w/w% to 55 w/w% maltodextrin,
  - c) From 1w/w% to 5 w/w% lysine,
  - d) From 0.3 w/w% to 5 w/w% threonine,
  - e) From 0.05 w/w% to 2 w/w% thryptophane,
  - f) From 0 w/w% to 5% w/w% calcium hydroxide,
  - g) From 0 w/w% to 10 w/w% salts of phosphoric acid,
  - h) From 0 w/w% to 5 w/w% sodium chloride, and
  - i) From 0 w/w% to 45 w/w% fat.
8. A process for preparing a composition of cereal protein, maltodextrin, amino acids and said process is comprising:
  - a) Blending in liquid phase maltodextrin and cereal proteins preferably wheat gluten,
  - b) Increasing dry substance of liquid phase,
  - c) Adding amino acids in liquid form for obtaining liquid composition,
  - d) Optionally adding water soluble minerals for obtaining completed composition,
  - e) Optionally adding fat and homogenizing with liquid or completed composition, and
  - f) Drying of liquid composition or completed composition.
9. A process according to claim 8 characterized in that in step f) the liquid or completed composition is dried in a ringdryer.
10. A process according to claim 8 or 9 and said process is comprising the following steps:
  - a) Hydrolysing wheat gluten for obtaining hydrolysed wheat gluten of degree of hydrolysis (DH) between 3 and 15%,

- b) Hydrolysing starch to maltodextrin of DE of from 3 to 10,
  - c) Blending in liquid phase hydrolysed wheat gluten and maltodextrin,
  - d) Increasing dry substance of liquid phase to at least 55%w/w,
  - e) Adding amino acids in liquid form for obtaining liquid composition,
  - f) Optionally adding water soluble minerals and/or fat for obtaining completed composition,
  - g) Optionally adding fat and homogenizing with liquid or completed composition, and
  - h) Drying of liquid composition or completed composition.
11. A process according to anyone of claims 8 to 10 and said process is comprising the following steps:
- a) Hydrolysing wheat gluten for obtaining hydrolysed wheat gluten of degree of hydrolysis (DH) between 3 and 15%,
  - b) Hydrolysing starch to maltodextrin of DE of 5,
  - c) Blending in liquid phase hydrolysed wheat gluten and maltodextrin,
  - d) Increasing dry substance of liquid phase to 60%w/w,
  - e) Adding in liquid form lysine, threonine and tryptophane for obtaining liquid composition,
  - f) Adding calcium hydroxide, salts of phosphoric acid and sodium chloride for obtaining completed composition,
  - g) Optionally adding fat and homogenizing with completed composition, and
  - h) Drying of completed composition.
12. Use of a composition comprising a) from 20 w/w% to 70 w/w% cereal proteins, b) from 25 w/w% to 70 w/w% maltodextrin, c) from 1 w/w% to 20 w/w% amino acids, d) from 0 w/w% to 20 w/w% minerals, and e) from 0 w/w% to 45 w/w% fat, for replacing milk powder in food applications or feed applications.
13. Use according to claim 12 characterised in that said feed applications are suitable for young animals.

14. Use according to claim 13 characterised in that said young animals are selected from the group consisting of calves, piglets, lambs, and pet.
15. A calf milk replacer comprising calf milk replacer ingredients and from 1 to 55% of a composition which is containing a) from 20 w/w% to 70 w/w% cereal proteins, b) from 25 w/w% to 70 w/w% maltodextrin, c) from 1 w/w% to 20 w/w% amino acids, d) from 0 w/w% to 20 w/w% minerals, and e) from 0 w/w% to 45 w/w% fat.
16. A calf milk replacer according to claim 15 characterised in that it is comprising from 1 to 35% a composition which is containing a) from 20 w/w% to 70 w/w% cereal proteins, b) from 25 w/w% to 70 w/w% maltodextrin, c) from 1 w/w% to 20 w/w% amino acids, d) from 0 w/w% to 20 w/w% minerals, and e) from 0 w/w% to 45 w/w% fat.